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Chef Paul Prudhomme's Poultry Magic

Louisiana chef Paul Prudhomme, America's number one Dom DeLuise look a like, hit it big in supermarkets with his magical brand of Cajun spice blends. Chef Paul developed his seasonings after years of making little batches and passing them out to customers in the restaurants where he worked. Now his Magic Seasoning Blends come in several varieties and are produced in a whopping 30,000-square-foot plant by 38 employees. Fortunately, it'll take only one of you in a small kitchen to make a clone of one of the most popular versions of the blend. Use

it when you barbecue, roast, grill, or sauté your favorite chicken, turkey, duck, or Cornish game hens.

1 1/2 teaspoons salt 1/2 teaspoon
paprika 1/4 teaspoon cayenne 1/4
teaspoon onion powder 1/4 teaspoon
garlic powder 1/4 teaspoon ground
black pepper 1/4 teaspoon dried thyme
1/4 teaspoon dried oregano 1/4 teaspoon
rubbed sage dash cumin

Combine all ingredients in a small bowl.
Store in a covered container. Sprinkle on
any poultry to taste. Makes 4 teaspoons.